



**Nova Scotia  
Apples**  
*Pick An Original*



## Apple Oat Cookies

*adapted from Apple Oat Sesame Cookies on the Washington Apples web-site*

Makes about 24 cookies.

### Ingredients:

- 3/4 cup all purpose flour
- 3/4 cup whole wheat flour
- 1/2 cup quick cooking oats
- 1/4 cup sugar
- 1 tsp cinnamon
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp nutmeg
- 1/4 tsp salt
- 1 1/2 cups finely chopped Nova Scotia apples (try Cortland, Gravenstein, Honeycrisp or Idared)
- 1/2 cup honey
- 1/2 cup vegetable oil
- 1/3 cup milk
- 1 large egg
- 3/4 cup dried cranberries

Heat oven to 375 F. In a large bowl, mix both flours, oats, sugar, cinnamon, baking powder, baking soda, nutmeg and salt. Stir in chopped apples and dried cranberries.

In a small bowl, beat together honey, oil, milk and egg; add to oat mixture and stir until combined. Drop by tablespoonfuls onto ungreased cookie sheets. Bake 10 - 12 minutes or until lightly browned. Cool on wire rack.

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